

# Wysłodziny po Świątecznym v2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **2**
- SRM **14.9**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.6 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **3.4 liter(s)**
- Total mash volume **4.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **3.4 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **7.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.43 kg (35%)	90 %	---
Grain	Special B Malt	0.04 kg (3.3%)	65.2 %	315
Grain	Fawcett - Pszeniczny Czekoladowy	0.03 kg (2.4%)	73 %	1001
Grain	Strzegom Czekoladowy jasny	0.03 kg (2.4%)	80 %	400
Grain	Carafa Typ II	0.03 kg (2.4%)	80 %	---
Grain	Carafa Typ III	0.03 kg (2.4%)	80 %	---
Grain	Strzegom Wiedeński	0.11 kg (8.9%)	79 %	10
Grain	Płatki owsiane	0.09 kg (7.3%)	85 %	3
Grain	Castle Pale Ale	0.21 kg (17.1%)	80 %	10
Grain	Strzegom Karmel 150	0.03 kg (2.4%)	75 %	150
Sugar	Milk Sugar (Lactose)	0.2 kg (16.3%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	1 g	10 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	214.29 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	6x espresso	0.09 g	Secondary	7 day(s)
Spice	Cynamon	2.14 g	Boil	10 min
Flavor	4x laski wanilli	0.09 g	Secondary	7 day(s)